



## *The Caroline County Health Department*

Health Officer, Leland Spencer, M.D.

Deputy, Attilio J. Zarrella, Th.D

### **COMAR 10.15.03.27-Approved Cottage Food Products**

1. *Fruit butters made from:* apples, apricots, grapes, peaches, plums, prunes, quince, or another fruit or fruit mixture that will produce an acid canned food.
2. *Jams, preserves, or jellies made from:* an approved fruit listed above for fruit butters; or nectarines, oranges, tangerines, blackberries, raspberries, blueberries, boysenberries, cherries, cranberries, strawberries, red currants, or another fruit or fruit mixture that will produce an acid canned food.
  - Non-potentially hazardous hot-filled canned acid fruit jellies, jams, preserves, and butters must be unadulterated, packaged to maintain food safety and integrity, and labeled according to the accompanying handout.
3. Non-potentially hazardous baked goods
4. Foods manufactured on a farm by a licensed food processor in accordance with COMAR 10.15.04.19
5. Non-potentially hazardous candy
6. All other non-potentially hazardous foods produced by a licensed entity